



MOREL-ASPARAGUS FETTUCCHINE

3 c. morels, cleaned & sliced
3 c. asparagus, cut in 1" lengths
1 lb. chicken breasts, boned & cubed
2 Tbsp. fresh parsley, chopped

½ tsp. black pepper
1 Tbsp. basil
¾ c. white cooking wine
1 c. milk
2 cloves garlic, minced

1 Tbsp. cornstarch
1 c. chicken broth
3 Tbsp. butter
1 lb. linguine noodles
½ c. Parmesan cheese

**Now We're
Cookin'!**
with
Martha Daniels

Combine chicken, 1 clove garlic, half the wine, half the basil (or 2 tsp. Lemon juice) in bag & refrigerate 2 hours or overnight. Steam asparagus until just tender, then refresh under cold running water and set aside.

Saute morels in 1 Tbs. butter until tender, add wine, garlic & herbs, then set aside. Stir fry chicken and add morels, asparagus and chicken broth. Thicken with cornstarch if needed.

Drain the noodles & melt 2 Tbs. butter in large saucepan. Toss noodles in butter over medium heat and add the milk. Cook and stir until milk is absorbed. Add cheese and toss, then vegetables and chicken. Stir together and serve immediately. Top with additional cheese if desired.